

DOMESTIC SCIENCE.

At Christmas play, and make good cheer,
For Christmas comes but once a year.

—Tisser.

THIS SEASON of hospitality seems to have begun. The young people at school and college are counting the days until "grannies and 'bodgies laid aside" they shall start for home sure of a week's treat. The old folks in the country are getting everything ready to feed and give. The young people come to the right "one-falter," who is coming in to "do the chores," while they go to daughter Mary's or son John's for their annual holiday visit.

Even the lonely immates in trunks and boxes for the aged—"the home of 'charity and ease'"—are sending the star in the sky all and are hoping that by some fortunate confluence of circumstances some good fairy in the world outside will remember them, and give them one more taste of the genuine home life for yet.

Mother is like "the cat in the cream pie—she's too choice" in work; but she is happy, &c., she is going to make so many others happy. To do this successfully, however, she must economize her own strength, for a day, that had better stand up red cheeks and ankles around her, speaks the otherwise perfect mother.

If she will sit down some evening now and draw a general plan for the next few weeks ahead, she will save both time and headache, which is often more fatigue than the former. Well, economy is a virtue to you men, for the details of what is to be done or supplied. Keep a memorandum book or diary, with a page for things to be done. As they are accomplished check them off. Make off a schedule of all meals to be had, and the diversions to be had, and the heating dish must not be repeated too often, and at the same time each individual's favorite dish remembered. Make up like schedules of friends to be remembered or entertained, games that may be played by our young people, and things that we want to send to our friends from home, or to our friends from over seas. If Tom or Jean or Jane need to have special shopping done for them before they go back to school, not it down in black and white, then when you start on a shopping expedition there will be no danger of forgetting half the things you meant to get.

And now a word about table decorations. Take up any household or fashion magazine these latter days, and you will find pages and pages of tables covered with flowers or dried flowers, bell-shaped and beaded with lace, embroidery, ribbons, silk and satin until all one can think of is some gorgeous shrine in a Greek cathedral or a fancy table in a bazaar. How many families are there that will not have a Christmas dinner-table with a green China silk cover underneath a lace spread, candle shades of blooded silk and silver filigree, with fringes of red beads, sprig knots of red holly berries and thorny leaves tied with many long loops round ends of red ribbon, and Japanese masks or silk stuffed with sand attached to the clusters? If you haven't candlesticks, exceedingly pretty pressed glass candlesticks can be bought for twenty-five cents

Menu for Sunday, Dec. 15.

Breakfast.	Dinner.	Supper.
Granges.	Pickled Peas.	Creamed Lobster in Cleling Dish.
Cannibal Muff.	Salted Peanuts.	Olivier, Celery.
with Cream.	Crown Roast of Lamb. Curried Jelly.	Baked Sweet Apples.
Country Sausages.	Mashed Potatoes.	Pear.
Buckwheat Cakes.	Spinach Salad.	Pound Cake.
Coffee.	Butter Things.	Kentworth Pudding.
Nuts.	Cider.	Tea.

This English fashion of putting the cold joint or roast on the end of the table, for each one to cut as desired, has every day in its favor, as none is cut and left to dry so often is the case when we slice meats and serve on a platter. These decorated slices which come with a pretty label of German importation, but they are reasonable in price and exceedingly convenient.

An entertainment which is being planned for the holidays by a party of young ladies, is a Dickens Bazaar. The details of this will be given in the next number of the paper.

On Saturday evening, at the Central Park, celebrated engravers, while the attendants will be dressed to represent some of his most famous characters.

In connection with the bazaar, whose proceeds go to a local charity, there will be a vanishing programme consisting of readings, songs and recitations from the stage, in character, and even the famous drop dresses. In the upper room the "feast and hammer play," chops and tomato sauce, and the other dishes made so familiar by Dickens, will be served.

With the shadow of the New Year almost upon the threshold, hundreds of women are again deciding to begin a cash account, and "see what the actual cost of living is."

Unfortunately this is one of those good resolutions which are easily made and in the great majority of cases easily broken. "If I only want women to keep books," said a domestic science teacher,

"you must make it easy for them. They do not take to it naturally, and the way must be smoothed before them." While books on the subject may be procured in most of the large cities, they cannot always be obtained in the smaller towns. One can easily be made at home, however, using any blank book for the purpose. A good size is the ordinary notebook, with cardboard covers.

With pen and ruler make thirty-one crosses, one for each day of the month. Cross these with horizontal lines, leaving spaces at the top and bottom of the page for headings and totals. At the head of the page print "Supplies for Month _____, 1902." Then at the head of each column its appropriate caption: "Meat," "Eggs," "Butter," "Milk," "Groceries," "Bacon," "Vegetables and Fruits," "Receipts," "Entertainment and Gas," "Fuel," "Servants," "Household Furnishings," "Personal Expenses," "Miscellaneous," etc.

Naw if the close of every day a few items are recorded, and the sum down the amount expended during the day, summed up at the end of the week, it will be but a few moments work. With everything set down in black and white it becomes an easy matter to see whether each item bears its just proportion to the household allowance.

Chocolate is frequently used in place of chocolate for icing cake. Add to the white of an egg a table-spoonful of cold water, two tea-spoonsfuls of coco and as much confectioner's sugar as is needed to make it the consistency required to spread.

The housekeeper who likes pretty, up-to-date things on her table, but at the same time things that are of real use, will be delighted with the new bins and white tubs intended for the cold cut

and serving.

It is a good idea to have a small amount of baby ribbon, which is always useful.

White roses select round instead of long petals. Peel carefully, removing every suspicion of the skin, then

with a sharp, flexible knife, cut round and round as if peeling an apple, taking care not to cut the stalks until the petals are used up. Fix in a kettle of deep fat. Sprinkle salt over them and drain.

To make potato roses select round instead of long potatoes. Peel carefully, removing every suspicion of the skin, then

with a sharp, flexible knife, cut round and round as if peeling an apple, taking care

not to cut the stalks until the petals are used up. Fix in a kettle of deep fat.

Turn into the freezer and freeze slowly.

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